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rieties of fruit, became most diseased in rich soils, and when grafted on stocks of the most vigorous growth; which has induced me to suspect, that in such cases more food is collected, and carried up into the plant, than its leaves can prepare and assimilate, and that the matter thus collected, which would have promoted the health and growth in a vigorous variety, accumulates, and generates disease in the extremities of the branches and annual shoots, whilst the lower part of the trunk and roots remain, generally, free from any apparent disease. I am, therefore, much disposed to attribute the diseases and debility of old age in trees, to inability to produce leaves, which can efficiently execute their natural office; and to some consequent imperfection in the circulating fluid. It is true that the leaves are annually reproduced, and therefore, annually new; but there is, I conceive, a very essential difference between the new leaves of an old, and of a young variety: and in support of this opinion, I shall observe, that the external character of the leaf of the same variety at two, and at twenty years old, is very dissimilar; and it therefore appears not improbable, that further changes will have taken place at the end of two centuries*.

*The leaf of a seedling apple or pear-tree, when the plant is very young, is generally almost wholly free from the pubescence or down, which subsequently appears on its under surface; and which Bonnet and M. Mirbel, have supposed to increase its surface and powers. But I feel little disposed to adopt this hypothesis, having observed that the leaves of some new varieties of the apple, which have sprung from seeds of the Siberian crab, have both surfaces nearly equally smooth; and that these varieties grow faster, and bear heavier crops of very rich fruit, than any others, without being exhausted or injured.

If these opinions be well founded, and the leaves of trees be analogous to the lungs of animals, is it very improbable that the natural debility of old age of trees and of animals, may originate from a similar source?—This is a question, upon which I am not by any means prepared to give an opinion: but I believe it will very generally be admitted, that the human subject is best formed for long life, when the chest is best formed to permit the lungs to move with most freedom. I have also long and attentively observed amongst our domesticated animals, that those individuals longest retain their health and strength, and best bear excessive labour and sufficient food, in which the chest is most deep and capacious, proportionately to the length of current the circulating fluid has to run; and the same remark will, I believe, be generally found applicable to the human species.

French Turnip; a variety of the Brassica Napus, or Rape which has long been cultivated upon the continent; by Mr. James Dickson, F.L.S. V.P.H.S.

Trans. Hort. Soc. vol. I.—26.

FOR above twelve years, I have seen this plant brought to our market in Covent Garden, but only by one person, and I believe it has been chiefly sold to foreigners, though, when once known, it will be a very acceptable root in most families. It is much more delicate in flavour than our common turnip, and is to be used in the same way. In Germany it enriches all their soups, and there is no necessity to cut away the outer skin, or rind, which is thinner than that of the common turnip, but only to scrape it. Stewed in gravy, it forms a most excellent dish, and being white,

and of the shape of a carrot, when mixed alternately with those roots upon a dish, it is very ornamental. The following different receipts for dressing them, are by an eminent French cook:

"Take your roots, and wash them very clean with a brush; then scrape them, cutting a thin slice away from the top, and as much from the bottom as will make them all of equal lengths: boil them in water, with a little salt, till they are tender; then put them into a stew-pan, with a gill of veal gravy, two tea-spoonfuls of lemon-pickle, one of mushroom ketchup, a little mace, and salt, and let them just simmer, but not boil, for a quarter of an hour; thicken the gravy with flour and butter, and serve them up hot."

Take your roots, and after preparing and boiling them as before, put them into a stew-pan, with a little water, working in as much flour and butter as will make it as thick as cream; let them simmer five minutes, then place the stew-pan near the stove, to keep hot; just before you dish them, add two large spoonfuls of cream, mixed with the yolk of an egg, and a little mace beat very fine, shaking the pan over the fire for two or three minutes, but do not let them boil: put white sippets of French bread round the dish."

"Take your largest roots, clean them as before, and cut them in slices as thick as a crown-piece, then fry them till they are of a pale brown colour on both sides: after which, put them into a stew-pan, with as much water as will cover them, to simmer for ten minutes; then add a large spoonful of Madeira or Ceres wine, the same of browning, a few blades of mace shred, two tea-spoonfuls of lemon-pickle; thicken the liquor with a little flour and butter,

and serve them up with toasted sippets round the dish."

"One great advantage attending the cultivation of this vegetable is, that it requires no manure whatever; any soil that is poor and light, especially if sandy, suits it; where it seldom exceeds the size of one's thumb or middle finger; in rich manured earth it grows much larger, but is not so sweet or good in quality. The season for sowing the principal crop is any time from the middle of July to the end of August, or even later in this country, where our frost seldom sets in before Christmas. If the season should prove dry, it will be necessary to water the beds regularly, till the plants have got three or four leaves, otherwise they will be destroyed by the fly; and this crop will supply the table till April. If wanted during the whole year, a little seed may be sown the latter end of October, and these plants, if they do not miscarry, will be fit for use in April and May. The last crop may be sown from the middle of January to the middle of February, which will also come in the end of May and June; but in July and August they will not be very good, and as that season of the year there is an abundance of other vegetables, it is of less consequence: upon a north border, however, and in a sandy soil, it is possible to have them sweet and tender during the whole summer.

To save good seeds, you should in February, or the beginning of March, transplant some of the finest roots placing them two feet asunder and keeping the ground repeatedly hoed; when the seed-pods are formed, they should be guarded from birds with nets. As soon as they change colour, cut the heads, and spread them to dry in the sun, after which beat out the seed, and lay it up for use.